wine.co.za
easiest way to buy wine

Lourensford Winemakers Selection Chardonnay 2013

Intense ripe pineapple and melon flavours supported by peach, apricot and hints of jasmine and lemon zest. Roasted cashew nuts, toffee and vanilla flavours in the wine reminds of a wet pine forest floor in autumn. The wine has a brilliant acidity and strong core due to the natural fermentation. The roundness on the pallet and flavours of orange blossom and lemony zest is supported by a creamy finish.

This powerful wine can be matched up with strongly flavoured food like crayfish or smoked haddock in a creamy sauce. It is equally good with salmon or crab risottos. Serve chilled but not too cold.



variety : Chardonnay | 100% Chardonnay
winery : Lourensford Wine Estate
winemaker : Hannes Nel
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.4 g/l **pH :** 3.53 **ta :** 7.1 g/l
type : White **style :** Off Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

2014 International Wine and Spirit Competion - Silver

ageing : This vintage can be enjoyed up to 2018 but will reach its best drinking potential towards the end of 2014 and will possibly peak only towards the end of 2016.

in the vineyard :

Altitude: 200m above sea level, and close to the Lourens River.
Age of vines: 6-10 years
Rootstock: 101-14 Mgt
Clones: CY95, CY548, CY 951
Slopes: Situated on a slight Western facing slope
Row direction: South-West to North-East
Soil type: Tukulu soil

about the harvest: A cool and wet winter allowed vines to go into proper dormancy. We experienced severe winds at the end of November and extreme heat wave conditions at the end of December. Luckily this did not affect the sensitive flowering and ripening stages too much. We experienced a cool summer with the highest rainfall for February in many years. This resulted in slower ripening and the ability to harvest at lower sugar levels and with good canopy management and perfect harvest decisions we manage to bring the Chardonnay in without any rot or spoilage problems due to the wet conditions during the latter ripening stages. This resulted in refined wines with elegance and good natural acidity. The harvest dates were 5th March – 6th March 2013.

in the cellar :

Cultivar: 100% Chardonnay

Wood: 50% of the wine underwent spontanuous fermentation while the rest was inoculated. 70% was fermented in new Burgundian barrels and the balance in older barrels with intermittent barrel rolling to stir up the lees and release the manno-proteins in the yeast cells that adds flavour and structure to the final wine. The wine spent 9 months in barrel on it's primary lees.